



Gonville & Caius
UNIVERSITY OF CAMBRIDGE

Dining Brochure 2024–25



www.cai.cam.ac.uk/meetings-events

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Welcome

Gonville & Caius is one of the oldest University of Cambridge colleges. Originally named Gonville Hall, the College was founded by Edmund Gonville, Rector of Terrington in 1348. The College was re-founded in 1557 by former student and Fellow, Dr John Caius who, as part of his reconstruction, erected three Gates, which survive to the present day. New students entered the College through the Gate of Humility, while studying in the College they would pass through the Gate of Virtue every day, and finally when they leave to receive their degrees, students depart through the Gate of Honour.



During term, Caius is home to nearly 1,000 undergraduates, graduates and academics. Students come to Caius from all over the world and undergraduates study all of the subjects offered in the University. Our Fellows have globally renowned expertise ranging from Ancient History to Zoology and are all recognised as leaders in their own fields. Gonville & Caius College is regularly one of the top performing Colleges in the University of Cambridge league tables and we apply this same commitment to excellence to our corporate and private events.



Dining at Caius

Elements included in menu price

- candles and napkins
- waiter service
- coffee and chocolate mints

Room hire

Room hire fee will apply for the dining rooms.
It is set at £500 apart from the Old Courts Dining Hall and Cavonius Centre which are priced at £1000.

Speeches

You are welcome to include post dinner speeches, however, out of respect to our Chefs and staff speeches must be held over coffee. Regrettably we cannot accommodate speeches between or during courses.

Timings

Our latest dinner service time is 8.10pm.
A later dinner service time will be considered upon request but will be subject to availability and a surcharge.

Minimum number of guests required for dining is 15



Blackberry mousse with pickled blackberries, apple gel, granola and toffee apple ice cream

Room Capacities

ROOM NAME	RECEPTION	DINNER	STANDING BUFFET
Old Courts Dining Hall	120	186	100
Fellow's Dining Room	60	44	44
Senior Parlour	70	30	30
Long Room	60	22	40
Bateman Room	50	-	40
Gonville Court Lawn	150	-	-
Cavonius Centre	180	-	100

Dining & Reception Rooms



Fellow's Dining Room



The Long Room



Senior Parlour

Old Courts Dining Hall

The present Hall, designed by Anthony Salvin, was built in 1854, replacing the ancient Hall in the north-west corner of Gonville Court. The Hall is decorated with art by a mixture of traditional and contemporary artists. Of particular note, are the stained glass windows which honour famous Caians. The College flag taken by Caius alumnus - Adrian Wilson - to the South Pole in 1911, now graces the Hall placed behind a curtain next to the High Table.



Gonville Court

Gonville Court is the third of our three college courts and is named after our original founder, Edmund Gonville. The east side of Gonville Court dates from 1490 and the north side from the 1750s. The perfectly manicured lawn and sunny aspect, offer the ideal location for a drinks reception.



Harvey Court Gardens

Our beautifully landscaped gardens at Harvey Court provide the perfect backdrop for summer events. Whether you choose a champagne and canapé reception to celebrate a special occasion, or an afternoon tea as part of a team building away-day, we can tailor our menus to suit your needs.



Cavonius Centre

The Cavonius Centre not only offers a perfect meeting space but can also be used as an inside option for your drinks reception.



Canapé Menu

COLD

Beetroot gravlax, horseradish cream,
dill blini (v)

Carpaccio of tuna, wasabi pea and sorrel

Gochujang tiger prawns, rice cracker,
seaweed aioli

Marinated mozzarella, tomato, basil and
black olive tapenade (v)

Pickled beetroot and sheep's cheese,
pickled shallot, basil (v)

Crushed avocado and roasted sweet
pepper arepas, coriander
and lime chimichurri (v)

Minted pea and charred asparagus,
citrus mayonnaise (v)

HOT

Goat's cheese and mushroom tart,
balsamic onion marmalade (v)

Sun blushed tomato and burrata
arancini, pesto dipping sauce (v)

Aerated blue cheese and quince
sesame cracker (v)

Wild mushroom, quinoa croquetas (v)

Korean style sticky pork bao buns,
ginger and radish relish

Sweet and sour chicken leg lolly pops,
honey ginger sauce

Pulled hoisin duck and cucumber,
crisp gem and spring onion

Bacalao (salt cod) fritters, orange aioli,
and warm honey

DESSERT

Passion fruit and lemon cream cake

Summer fruit tart

Red velvet slice

Strawberry pavlova

Chocolate tartlet and raspberry puree

Sicilian lemon meringue pie

4 options at £14.00 per person
6 options at £18.00 per person
8 options at £24.00 per person

Please choose the same canapes for
all your guests

Please note all prices within this brochure are ex VAT, valid between 1st July 2024 and 30th June 2025

Spring and Summer Menu 1

STARTERS

Confit of smoked salmon fillet,
*salmon parfait, apple tartare, tarragon emulsion
and beer cracker*

Crispy pheasant egg and asparagus,
rapeseed mayonnaise and frisée salad

Chicken and ham terrine,
*pickled mushrooms, tarragon emulsion
and summer leaves*

Kidderton Ash goat's cheese and roasted figs,
pomegranate dressing, mint and rocket salad (v)

Cured sea bass with avocado and ponzu,
pickled cucumber and squid ink cracker

MAIN COURSES

Butter poached chicken,
*truffled celeriac purée, kale, tarragon
bon bon, jus herb oil*

Juniper braised pork belly,
*stem ginger, carrot purée, sprouting broccoli,
crisp potato, sumac yogurt jus*

Mustard crusted sea bass,
*creamed leeks, caraway roast carrots,
potato and pancetta terrine, red wine jus*

Pan fried hake,
*mussel broth, paimpol bean ragout,
courgette linguine and herb crumb*

Summer squash and courgette tart,
*lemon ricotta, pickled cabbage, fine bean, chimichurri
dressing and nasturtium salad (v)*

PUDDING

Madagascan vanilla panna cotta,
*basil meringue, macerated strawberries,
poached rhubarb and rhubarb gel*

Salted caramel custard slice,
*plum "ketchup", brioche and
brown butter Chantilly*

Ricotta cheesecake,
black olive cake and spiced ice cream

Raspberry mousse,
*ginger and lime meringue shards, raspberry gel,
dark chocolate crumble and crème fraîche sorbet*

Please select one item from each course so that all guests enjoy the same starter, main course and pudding.

All special diets will be catered for. Minimum number of guests required for dining is 15.

Available from 1st April to 30th September

£52.50 + VAT per person

Spring and Summer Menu 2

STARTERS

Salmon mosaic,

Asian pickled radish, soy gel, wasabi pea purée

Caius College Port duck liver parfait,

grape compôte, pine nut crumble, sourdough croute and truffle balsamic reduction

Pressed short rib of beef,

beef fat brioche croûte, black garlic emulsion, sharp onion foam

Seared scallops,

pea purée, squid ink cracker, shoots, cumin foam

Cauliflower and Applewood croquetas,

black garlic mayonnaise, asparagus tips and parmesan (v)

MAIN COURSES

Atlantic caught fillet of cod,

Jersey Royals, spinach and pea, roasted salsify, chive butter and caviar sauce

Pulled seaweed salted shoulder of lamb,

smoked aubergine, Roswell onions, cumin roasted carrots and mint broad beans

Guinea fowl with celeriac,

sherry hollandaise and Swiss chard

Rare breed fillet of pork,

black olive gnocchi, apple and elderflower purée, chard, purple sprouting broccoli and madeira jus

Plant “chicken” and summer vegetable wellington,

slow roasted pepper and tomato coulis (v)

Herefordshire sirloin of beef,

grilled asparagus, pavé potato, parsley and smoked red pepper butter

PUDDING

Peach mousse and poached peaches,

raspberry gel, raspberry crumble and peach schnaps sorbet

Strawberry and cream slice,

macerated strawberries, blondie, cucumber and strawberry gel and gin sorbet

Chilled tonka fondant,

caramel curd, espresso gel and chocolate gelato

Felchin dark chocolate delice,

vanilla pear olive cake and milk sorbet

Please select one item from each course so that all guests enjoy the same starter, main course and pudding.

All special diets will be catered for. Minimum number of guests required for dining is 15.

Available from 1st April to 30th September.

£65.00 + VAT per person

Autumn and Winter Menu 1

STARTERS

Crispy torched sea bass,
*sea bass tartare, dill emulsion, pickled radish and
nasturtium oil*

Suffolk pork and wild mushroom rilette,
dill pickles and Caius sourdough

Cauliflower and homemade raisins,
*cauliflower fondants, cauliflower wafer, pickled green
grapes, crispy capers and mint (v)*

Whipped burrata,
*heritage beets, Romano pepper and pine nut salsa,
watercress and pumpkin seed tuille (v)*

MAIN COURSES

Beaujolais braised and pressed lamb shank,
*pulled lamb bonbon, sunchoke purée, wilted
spinach, rosemary fondant potato, braised shallot
and parsley oil*

Blackberry roasted pork tenderloin,
*BBQ corn purée, sautéed black cabbage, crispy
sweet potato and pine nut crumble*

Glazed black cod,
*artichoke purée, charred Tender stem, crisp confit
potato, crunchy grapes and Verjuice sauce*

Winter squash tarte tatin,
*Cavolo Nero, caraway roasted baby carrots,
Roscoff onions and herb jus (v)*

Herb roasted Norfolk chicken,
*truffled cauliflower cream, cauliflower caviar,
braised baby shallots, Cavolo Nero, sherry jus and
chervil oil*

PUDDING

Gypsy tart with salted caramel crème,
*Guinness fluid gel, crispy oats and
lemon zest sorbet*

**Passion fruit pave with Thai
basil sponge,**
oil and lime yogurt ice cream

Pear mousse slice with poached figs,
sweet port gel and vanilla ice cream

**Caramel chocolate ganache with
honeycomb,**
*caramelised puff pastry, chocolate soil and
whiskey raspberry sorbet*

Please select one item from each course so that all guests enjoy the same starter, main course and pudding.

All special diets will be catered for. Minimum number of guests required for dining is 15.

Available from 1st October to 31st March.

£52.50 + VAT per person

Autumn and Winter Menu 2

STARTERS

Open beetroot tart,

Bingham blue cheese beignet, pickled red onion with orange and chicory salad (v)

Arbroath smokie croquette,

Katsuobushi mayonnaise, pickled daikon, parmesan crisp and caviar

Fir smoked duck breast,

pickled pumpkin, raisins, sea buckwheat gel and crispy barley cracker

Vodka and tonic cured salmon,

pickled lemon, compressed cucumber, dill mayonnaise and sourdough

Pan fried pigeon breast,

beetroot ice cream, beer soil, citrus yoghurt and watercress

MAIN COURSES

Cumin and coffee spiced rump of Suffolk lamb,

caraway carrot purée, confit potato chip, broccoli, coffee and carrot crumb, pan jus

Lavender honey glazed Creedy Carver duck breast,

parsnip purée, parsnip crisp, roasted sprouts, butternut pumpkin

Pressed short rib of beef,

pea and artichoke purée, beef fat brioche, onion foam, Madeira jus and chive

Pan seared halibut supreme,

carrot and buttermilk purée, crab bonbon, wilted spinach split yuzu and herb cream

Glazed maitake mushroom,

whipped potato, burnt leek, kale, crispy cappers and shallot jus (v)

PUDDING

Dark chocolate delice with vanilla Kirsch crème,

compote, cherry and espresso gel, bitter chocolate crumb and sour cherry sorbet

Honey and white miso layered Medovik with cherry blossom jelly,

crème fraiche foam and honey cake dust

Compressed watermelon tartare in tomato consommé,

Joconde sponge, lemon balm powder and crispy meringue

Pine nut cake with crèmeux,

roasted pine nut curd, baked white chocolate and rapeseed ice cream

Please select one item from each course so that all guests enjoy the same starter, main course and pudding.

All special diets will be catered for. Minimum number of guests required for dining is 15.

Available from 1st October to 31st March.

£65.00 + VAT per person

Intermediate and Additional Courses

Heritage tomato gazpacho,
cucumber salsa and basil
£8.95

English seasonal asparagus,
truffle hollandaise and parmesan crumble
£9.50

Spring pea velouté,
wilted peppered rocket and parmesan
£8.95

Poached fillet of sole,
lobster bisque and crisp tarragon
£13.75

Thyme roasted seabass,
chilli and lime butter sauce and dill fennel
£12.75

Grilled mackerel,
pickled compressed cucumber, pea sauce, beurre noisette
£12.75

Please select one option for all guests.
Available all year round.

Olives, cheese straws and crisps – £5.00 per person

Cheeseboard with biscuits, grapes and celery – £13.50 per person

Dessert (fruit only) – £6.90 per person

Dessert and cheeseboard with biscuits, grapes and celery – £17.50 per person

Petit fours – £6.00 per person

Sorbet course

Champagne and red berry
Green apple and Calvados
Lemon verbena and mint
Lime and ginger

£6.50 per person



Finger Buffet Menu

FISH

Mini fish and chips and tartare sauce
Teriyaki glazed salmon and pineapple brochette
King prawn cocktail on gem lettuce leave
Smoked salmon spring onion and cream fraiche tartlet
Plaice goujons, garlic mayonnaise
Tempura king prawn, Thai chilli sauce
Devonshire crab cake and dill sauce

MEAT

Ham hock terrine, Picalilli
Peppered Charentais melon wrapped in Parma ham
Scotch egg halves, sriracha mayo and rocket
Pulled chicken sliders, spring onion and tomato relish
Tandoor chicken skewers, raita
Homemade sausage rolls and onion marmalade
Korean pork bao buns, slaw and kimchi mayo

VEGETARIAN AND VEGAN

North African herb falafel, tahini yogurt dip
Somerset brie, caramelised red onion jam on sourdough crostini
Vegetable samosas, mango chutney
Vine tomato, mozzarella and pesto on pumpernickel
Roasted vegetable frittata, spiced tarragon mayo
Onion bhaji, mint yogurt

SWEET

Petit Eton mess
Strawberry cheesecake
Mini chocolate brownie and vanilla cream
Berry pavlova and Chantilly cream
Portuguese custard tart
Chocolate pot, orange jelly and cream
Lemon tartlet

Please select seven items (additional items £3 per person + VAT)

£28.50 + VAT per person

All guests will dine on the same seven chosen items.

Wine List

The following wines have been selected for your enjoyment and are usually available year-round. Please ask if there is a specific Champagne or sparkling wine that you would like.

Sparkling wine

Baron D'Arignac Brut, Blanc de Blancs, Languedoc-Roussillon, France – 11% abv – £22.35
(Ugni Blanc, Airen)

Pale lemon in colour with a fine mousse. Fresh on the nose with aromas of green apple and blossom. A great alternative to Prosecco this wine presents a fresh palate of apple and citrus fruit.

Valdobbiadene Prosecco Superiore Extra Dry N.V. Veneto, Italy – 11.5% abv – £25.50
(Glera)

A fresh and gently fruity fizz from north-eastern Italy with crunchy ripe pear and yellow apple flavours and bright, breezy acidity. Delicate and lively on the palate with a gentle, aromatic finish.

The Bolney Estate Bolney Bubbly Brut, West Sussex, England – 12.5% abv – £48.95
(Muller Thurgau, Chardonnay, Reichensteiner plus 5% others)

Delightful floral and brioche notes combine with zesty citrus fruit, honeysuckle and elderflower. It is delicate and well balanced, finishing with a soft fresh hint of sweetness.



White wine

Dea del Mare, Pinot Grigio Catarratto, Sicily, Italy – 12.5% abv – £21.00

This crisp dry wine has all the hallmarks of Pinot Grigio. Citrus fruits on the nose with a refreshing palate of zesty green apple balanced by subtle minerality from Catarratto.

Chardonnay Reserva Adobe Casablanca Valley, Chile – 13.5% abv – £22.00

Clear, bright pale yellow in colour, with refreshing citrus aromas of grapefruit, lime and a touch of herbs. It is a balanced, fresh and fruity wine, with velvety texture and an enjoyable finish.

Willowglen Gewurz Riesling, Riverina, Australia – 12% abv – £23.00

A highly aromatic wine, with scents of rose water, musk and lemon zest. Offering a generously sweet palate of Turkish delight which is balanced by the acidity of the Riesling.

Southern Lights Sauvignon Blanc, Marlborough, New Zealand – 12% abv – £24.00

Fresh and vibrant with passion fruit, gooseberry and some melon characters. A balanced richness of fruit and a floral note through the palate, with intense depth of flavour and a crisp finish.

Amalaya Blanco de Corte, Salta, Argentina – 13% abv – £26.00

This wine is pale gold in colour with youthful highlights. On the nose, there are intense aromas of grapefruit and floral notes. On the palate, it has a crisp acidity with a long, mineral finish.

Mâcon-Charnay-lès-Mâcon ‘Les Piliers’, France – 12.5% abv – £30.00

Immediately appealing with good depth of flavour and underlying finesse that provides wonderful length and unfolding flavours – think of freshly cut hay and meadowsweet for the nose, crunchy greengages for the palate, and some candied lemongrass for the final notes.



Red wine

Côtes du Rhône Villeseche, Rhône, France - 14.5% abv - £22.00

(Grenache/Syrah)

An elegant and harmonious wine, brilliant red in colour with hints of purple. It's well balanced structure with dominant red fruit aromas make this an easy drinking wine which pairs well with both grilled meats and poultry. This wine can also be enjoyed with strong cheese.

Carmenere Reserva Adobe Colchagua Valley, Chile - 13.5% abv - £22.00

Intensely fruity nose, with standout plum and redcurrant aromas and hints of toast and blackcurrants. Smooth, ripe, velvety tannins and good density. An enjoyable and persistent finish.

Borsao Selección Tinto Campo de Borja, Spain - 14.5% abv - £23.00

Rich, plum and red berry fruit with a touch of spice on the nose. Balanced yet concentrated red fruit mingles with darker spice and chocolate characters to give weight and layers to the palate.

Les Volets Pinot Noir, Pays de la Haute Vallée de l'Aude, Roussillon, France - 12.5% abv—£23.00

Darkly-stained diaphanous red with upfront aromas of freshly picked raspberries. Fleshy red fruits and jam continue to the palate and are met with structured tannins and acid - a serious Pinot Noir.

Nieto Senetiner Malbec, Mendoza, Argentina - 14% abv - £26.00

The palate is silky and warming with black fruit and cherries. Vibrant with an alluring blend of fruit along with clove, pepper and cinnamon spice finished off with well-structured integrated tannins.

Primitivo Appassimento Passitivo, Paolo Leo Puglia, Italy - 14.5% abv - £28.00

Intense ruby red colour with a complex bouquet. The oak ageing adds a pleasant roasted and spicy aroma whilst the palate is full bodied, supple and well balanced with a long finish.



Other wines

Rosé wine

Les Oliviers Grenache Cinsault Rosé, Pays d'Oc, France – 12% abv – £19.00

Pale salmon pink in the glass with delicate aromas of meadow flowers. Textured, with tangy berry flavours that meld with the satisfying spicy notes from Cinsault.

Dessert wine

**Vat 5 Botrytis Semillon De Bortoli Riverina, Australia – 10% abv – £24.00
(37.5cl bottle)**

A light golden, medium bodied wine with peach, nectarine, pear and honey aromas with a hint of oak. Sweet with a vibrant mouthful of stone fruits, citrus, a twist of caramel and subtle oak.

Port

Gonville & Caius College Port, Porto, Portugal – 19.5% – £28.00

A Ruby port made from a blend of selected young ports matured in large oak vats called tonels. The wine shows some rich, full bodied characters such as plums and raspberry.

Barao de Vilar Vintage Port 2000 Porto, Portugal – 20% abv – £54.00

Made from grapes grown in a single harvest. It spends between two and three years in cask in before being bottled. The port has a superb colour, full body and very fine aroma.



Additional Alcoholic Beverages and Soft Drinks

Alcoholic beverages

Bottle of lager – from £5.25

Bottle of ale – from £6.00

Glass of mulled wine – £6.00

Jug of Pimm's – £25.50

Soft Drinks

Bottled still mineral water – £4.00

Bottled sparkling mineral water – £4.00

Jug of apple or orange juice – £7.00

Jug of sparkling elderflower – £10.00

Jug of fresh orange juice – £10.50

Jug of cloudy apple juice – £10.50

Jug of homemade lemonade – £10.50

Jug of non-alcoholic fruit punch – £12.50



Please note all jugs are 1 litre and serve 5 glasses.

Additional soft drinks are available on request.

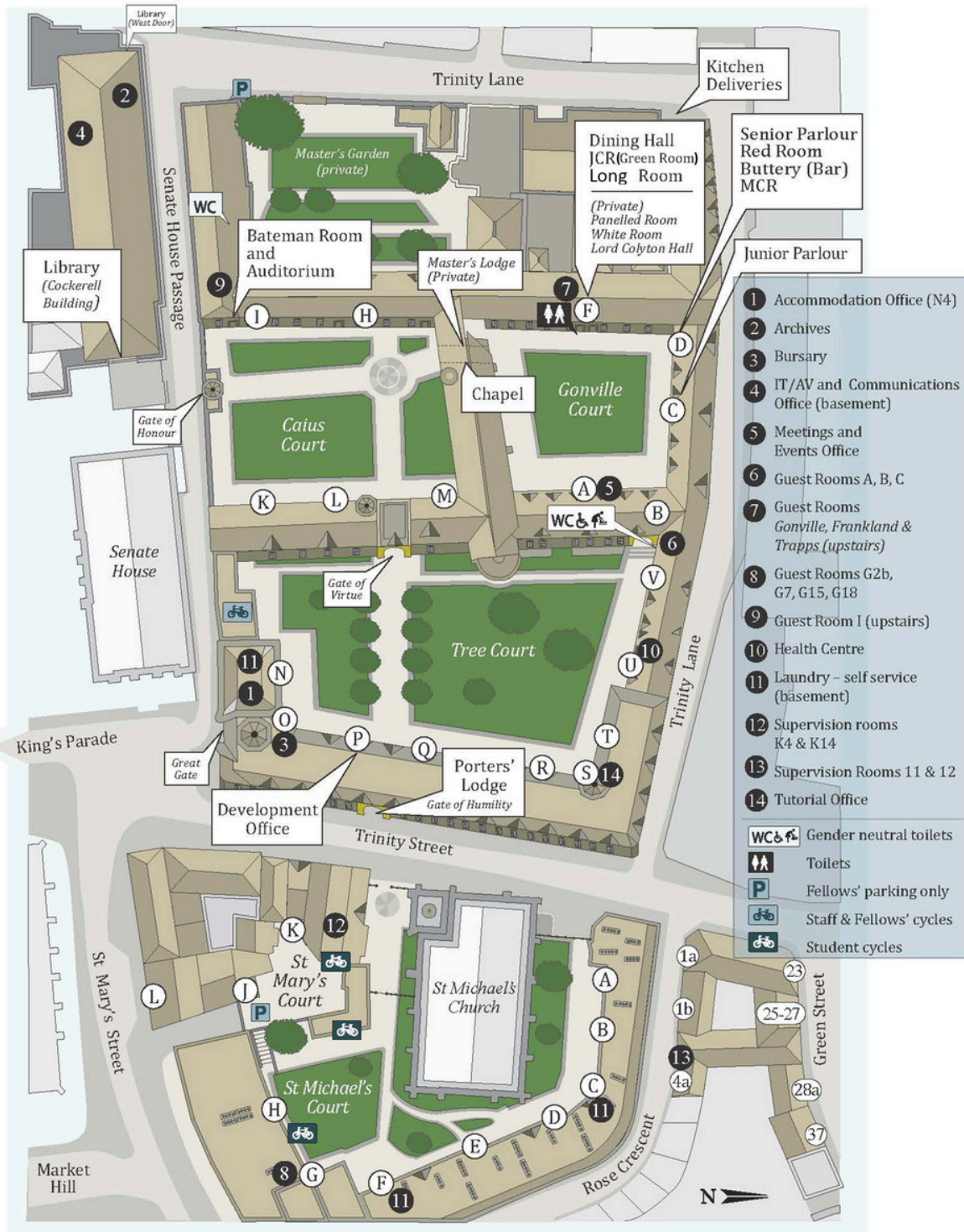
All prices within this brochure are exclusive of VAT.

How to Find Us



Old Courts

Trinity Street
Cambridge
CB2 1TA
01223 332400
www.cai.cam.ac.uk



Harvey Court

West Road
Cambridge
CB3 9DS
01223 335400
www.cai.cam.ac.uk



Frequently Asked Questions

When are your facilities available for hire?

The Old Courts Main Dining Hall is available during vacations only. All other dining rooms within the Old Courts are available year-round.

How can I make a provisional booking?

Please contact the Meetings & Events Office who will be happy to take your details and make a provisional booking for you. Provisional bookings can be held for a maximum of 5 days. If another client wishes to confirm the same date, we will give you a 24 hour notice to sign the contract to secure your booking.

How do I confirm my provisional booking?

When a provisional booking is made you should be sent a booking form which includes the details of your booking and the terms and conditions. To confirm the booking, please return a signed copy of this booking form within 5 days of making the provisional booking. Once signed, you will receive a 50% deposit invoice.

When do I need to confirm details?

Final details of your event are due no less than 10 working days before the start of your event. Final details may include the number of guests, timings, menu selection, special diets and other special requests.

How do I pay for my event?

A deposit of 50% of the estimated total value of the event will be required upon confirmation of your booking. The final invoice will be sent after your event has taken place. Payment may be made via a BACS transfer (as specified in the booking form) and must be received by the College within 28 days of the date of the invoice. Any amendments to the address given after the invoice has been raised will incur a £25.00 admin fee.

Can we have a choice menu?

We regret that we cannot offer a choice menu. Please choose one starter, one intermediate course (if applicable), one main and one pudding from our range of menus. We can cater for most special diets so please advise no less than 10 working days before your event.

Do you provide menu cards and place name cards?

We provide crested menu cards and place name cards at an additional cost of £25.00+VAT per event.

Do I have to pay an additional room hire charge?

Room hire for dining rooms will apply.

Can guests smoke on College property?

Each site has designated smoking areas in which guests of the College are permitted to smoke. Guests are not permitted to smoke outside of these areas.

Can we bring our own food or drink?

Unfortunately, due to strict food safety guidelines, food and drinks not purchased from the College are not permitted on the College's premises.

Are your dining rooms wheelchair accessible?

The Cavonius Centre, the Stephen Hawking Building and Harvey Court's public areas are fully accessible with accessible bedrooms available in both buildings also. The accessibility of the function rooms in Old Courts varies. Please notify your event manager of any special access requirements or ask if you would like further details.

Gonville & Caius
UNIVERSITY OF CAMBRIDGE

Dining Brochure 2024-25

www.cai.cam.ac.uk/meetings-events

conference.office@cai.cam.ac.uk

+44 (0)1223 763051

+44 (0)1223 763064

